



WINERY • VINEYARD  
MOTORCYCLE MUSEUM

## 2011 Chardonnay Third Generation

### Region

Mudgee, NSW

### Winery Address

Pipeclay Lane,  
Mudgee NSW 2850

### Variety

100% Chardonnay



**Vintage Conditions:** The 2011 growing season was one of the wettest in the last decade, with the rain stopping in early January, just in time for harvest. Naturally high yields and Disease pressure meant vineyard practices were more important than ever.

**Winemaking:** The fruit was hand-picked in the early morning and whole bunch pressed. With only Four French Oak barrels used for Wild Fermentation, with High lees contact, the other being inoculated with a fruit driven yeast. The remaining 60% was fermented slowly and cool in Stainless steel. A light Milk fining enhanced the softness and fruit drive of this wine

**Tasting Notes:** A new generation has begun at Robert Stein, and this wine is part of the 'New Mudgee' movement. This Chardonnay has been picked early, light in oak with great fruit intensity, and still delivery some complex palate depth. Chablis is style.

### Analysis:

- Alcohol 11.5%
- Residual Sugar 1 gm/L
- Titratable acidity 7.2